



Our **2018 Russian River Chardonnay** is made from 100% hand-picked, hand-sorted fruit from the Polkinghorn Vineyard, off Willowside Road in the Russian River AVA, Sonoma County, California.

We picked this Chardonnay at 22 brix to retain natural acids and temper alcohol, in pursuit of a balanced expression of the small vineyard. The lot was pressed whole cluster to neutral oak barrels, then cool-fermented through winter via resident, wild yeast. The winter of 2018-2019 was a cool one and the secondary fermentation arrested naturally in February, approximately 70% complete. We stirred frequently during this period and then the wine was left to condition sur lie until bottling in March. No additions or other manipulations were performed beyond minimal amounts of SO₂ applied at the crusher and just prior to bottling.

The result is a graceful, transcendent Russian River Chardonnay: bursting with stone fruit and biscuit aromas, apple and citrus flavors, integrated over a backbone of crisp, food-friendly acids.

Production:	150 cases
Varietal:	Chardonnay, clone 4
ABV:	13.3%
Soil:	Huichica, Yolo sandy loams
Crush:	Hand harvest, hand sort, whole cluster, gentle champagne press
Ferment:	Neutral oak barrels, native yeast, batonnage, partial MLF
Wood:	6 months elevage sur lie, neutral oak
Aromas:	Pear, biscuit
Palate:	Apples, mango, citrus, heather